

EN PLACE FOODS UK LTD - PRODUCT SPECIFICATION



En Place Foods UK

PRODUCT:	Ultra Tex – Instant Thickener 350g
CODE:	EP144L
BAR CODE:	5391516777353
DESCRIPTION:	Pregelatinised modified food starch from tapioca
INGREDIENTS:	Modified starch
APPLICATIONS:	Product for food applications, thickening, and stabilising agent for hot, chilled & frozen applications.
TYPICAL USAGE	2-5%, will develop viscosity and texture as soon as it comes into contact with cold or hot liquid
ODOUR & FLAVOUR:	None, characteristic. Conforms to Standard.
PACKAGING:	Tamper evident tub container with inner powder seal, low water vapour transmission rate packaging approved for food use as EC Directive no: 1935/2004 on materials and articles intended to come into contact with food.
ORIGIN:	UK, packaged in Northern Ireland
NET CONTENTS	350g
CASE UNITS	6 x 350g
STORAGE:	Store in cool, dry conditions in original, unopened at ambient temperature. Ideal storage conditions are 10-25°C and < 65% relative humidity. Securely reseal containers after opening.
SHELF LIFE:	12 months+ if stored as above

Nutritional Data (Typical)

Carbohydrate:	97% min., dry basis	(Calculation)
- of which sugars	Typically 0%, 2% max., dry basis	
Protein:	Typically 0%, 0.5% max., d.b.	(Kjeldahl)
Fat:	0.15% max., dry basis	(CCI4 extraction)
- of which saturated	0.1 % max., dry basis	
- cholesterol	None detected	
Energy:	3.75 kCal/g (16.0 kJ/g), dry basis	(Calculation)
Dietary fibre (AOAC):	< 1% for the cooked starch	(Literature)
SO ₂ :	50 mg/kg max., dry basis	(CML 136A)
Minerals:		
Sodium (Na):	200 mg/100g, dry basis	(F.E.S/A.A.S)
Calcium (Ca):	5 mg/100g, dry basis	(F.E.S/A.A.S)
Magnesium (Mg):	2 mg/100g, dry basis	(F.E.S/A.A.S)
Iron (Fe):	0.1 mg/100g, dry basis	(F.E.S/A.A.S)
Potassium (K):	< 1.0 mg/kg, dry basis	(F.E.S/A.A.S)
Total heavy metals:	10 mg/kg max., dry basis	(Colorimetry)
Arsenic (As):	1 mg/kg max., dry basis	(A.A.S. / polarography)
Lead (Pb):	1 mg/kg max., dry basis	(A.A.S. / polarography)
Cadmium	(Cd): 0.1 mg/kg max., dry basis	(A.A.S. / polarography)
Mercury (Hg):	0.05 mg/kg max., dry basis	(A.A.S. / polarography)
Copper (Cu):	Typically < 1.0 mg/kg, dry basis	(A.A.S. / polarography)
Zinc (Zn):	Typically < 1.0 mg/kg, dry basis	(A.A.S. / polarography)

Preservatives:	None used
Aflatoxins:	Typically < 0.05 ug/kg each (B1, B2, G1, G2)
Pesticides:	Below detection limits (Organochlorine compounds, Organophosphorous compounds, P.C.B's, B.H.C's, DDT, Heptachlor, Epoxide, Dieldrin, Aldrin).

SUITABILITY FOR THE FOLLOWING DIETS:

- Suitable for coeliac - Yes
- Suitable for ovo-lacto vegetarians - Yes
- Suitable for vegans - Yes
- Suitable for Halal – Yes
- Suitable for Kosher – Yes

**NB Suitability does not denote certification*

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Physical & chemical data

Bar bender viscosity:	900 min. BU peak	(CML B113T: 4,6 %,)
Moisture content:	10% max., as packed	(CML 116: 2 hrs, 140oC)
pH:	4.5-7.0	(CML 100A: 20% aqueous suspension)

Microbiological data

International Committee for Microbiological Standards for Food (ICMSF) methodology:

	GMP	Max	No of Samples	Compliance	
				(ie max samples allowable between GMP & Max)	
Total viable count (TVC):	1,000	10,000	5	3 /g	(CML 261)I
Yeasts:	50	200	5	3 /g	(CML 268)
Moulds:	50	200	5	3 /g	(CML 268)
E. Coli :	0	0	5	0 /g	(CML 263)
Salmonella :	0	0	5	0 /25g	(CML 264)
ICMSF Microbiological data:					
Enterobacteriaceae:	10	100	5	2 /g	(TP 4103)
S. Aureus:	20	100	5	2 /g	(TP 4106)
Bacillus Cereus:	20	100	5	2 /g	(TP 4108)
Clostridium Perfringens:	0	20	5	2 /g	(TP 4105)
Group D Streptococci:	0	10	5	2 /g	(TP 4107)
Total Mesophilic Anaerobes:	0	20	5	2 /g	(TP 4105)
Listeria Species:	20	100	5	1 25/g	(TP 4121)
Listeria Monocytogenes:	0	0	5	0 25/g	(TP 4121)

Thermophilic anaerobic and aerobic spores: conforms to NFPA (National Food Processors Association, USA) tests NCA1 & NCA2 (National Canners Association, USA).

Typical Data (*):

Moisture content:	12-14 %	(Equilibrium at 23°C & 50% rel. humidity)
Ash content	< 0.5 %, dry basis	(CML 113: 575°C ± 25°C)
Bulk density - loose:	approx.500 kg/m3	(CML 158B)
Bulk density - tapped:	approx. 650 kg/m3	(CML 177A)

TOXICOLOGICAL:

Non Toxic; advisable to handle in an airy room to avoid inhalation of the powder

ALLERGEN DATA: For labelling as required by EU regulation 1169/2011

	Yes/no	Comments
Free from.	Yes/no	
Cereals containing gluten and products thereof	Yes	
Crustaceans and products thereof	Yes	
Eggs and products thereof	Yes	
Fish and products thereof	Yes	
Peanuts and products thereof	Yes	
Soybeans and products thereof	Yes	
Milk and dairy products (including lactose)	Yes	
Nuts and nut products	Yes	
Celery and products thereof	Yes	
Mustard and products thereof	Yes	
Sesame seeds and products thereof	Yes	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	Yes	
Molluscs and products thereof	Yes	
Lupins and Products thereof	Yes	

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HAZARDS:

If fire occurs product will decompose in CO₂.
Water may be used to extinguish flames.

Declaration:

We declare that this product, sealed and stored as recommended has passed quality control tests, which comply with the guidelines, and standards set by European law.

Note: This document was computer generated and therefore not signed. \ Date: 16.03.18

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